Emerson is involved in every step of food’s journey to the restaurant – from the point of harvest, processing, in-transit over land and sea, cold storage, in-store refrigeration and quality assurance.

What’s at Stake for Restaurants and C-Stores

**FOOD SAFETY IN AMERICA**

1 in 6 Americans (48 million people) contract foodborne illnesses each year

**POTENTIAL COSTS OF OUTBREAKS**

A restaurant could incur between $4,000 to $2.5 million for a single outbreak

**BRAND REPUTATION IMPACT**

A publicized outbreak can severely tarnish a brand’s reputation

- 34% of consumers care deeply about the quality of the food they eat
- 44% will avoid the brand for a few months
- 20% will never return/use the brand again

Helping to Build End-to-end Cold Chain Solutions

**HARVEST**

- Loading/Unloading

**PROCESSING**

- Loading/Unloading

**TRANSPORTATION**

- Loading/Unloading

**COLD STORAGE DISTRIBUTION**

- Loading/Unloading

**RESTAURANT**

- Loading/Unloading

**PRODUCT KEY**

1. Pulp temperature probes
2. Real-time temperature loggers and trackers
3. Industrial compressors and refrigeration solutions
4. Cold storage facility temperature monitoring
5. Refrigerated shipping container compressors and refrigeration solutions
6. Transportation/cargo controls, software, reporting and services
7. Commercial compressors, condensing units and refrigeration solutions
8. Food prep temperature probes
9. Multi-site facility monitoring software, controls and services


Emerson provides the products, expertise and resources to collaborate with our customers and help them achieve their cold chain objectives.